

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

# FSIS NOTICE

70-08

10/20/08

## ANNOUNCING THE FINAL RULE ALLOWING BAR-TYPE CUT TURKEY OPERATIONS TO USE J-TYPE CUT MAXIMUM LINE SPEEDS

On September 8, 2008, The Food Safety and Inspection Service (FSIS) published the final rule "Allowing Bar-Type Cut Turkey Operations To Use J-Type Cut Maximum Line Speeds" (73 FR 51899). This rule amends the Federal poultry products inspection regulations to provide that turkey slaughter establishments that open turkey carcasses with Bar-type cuts may operate at the maximum line speeds established for J-type cuts in 9 CFR 381.68(a) if the establishment is:

using a shackle with a 4-inch by 4-inch selector (or kickout), a 45 degree bend of the lower 2 inches, an extended central loop portion of the shackle that lowers the abdominal cavity opening of the carcasses to an angle of 30 degrees from the vertical in direct alignment with the inspector's view, and a shackle width of 10.5 inches.

The new regulation was effective October 8, 2008.

<http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OP/PDE/rdad/FRPubs/04-033F.htm>

Under this final rule, there are no new responsibilities for inspection program personnel. As under the current regulations, the inspector in charge is to reduce line speeds when, in his or her judgment, the prescribed inspection procedure cannot be adequately performed within the time available because of the health conditions of a particular flock or because of other factors. Such factors include the manner in which birds are being presented to the inspector and the level of contamination among the birds on the line.



Assistant Administrator  
Office of Policy and Program Development

**DISTRIBUTION:** Electronic

**NOTICE EXPIRES:** 11/1/09

**OPI:** OPPD